

# Service manual

## CATER



Your retail dealer

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**Coffee Queen Cater**

We congratulate to your choice of coffee brewer.  
Cater single is equipped with full and half brew function and a separate outlet for hot water.  
Cater is delivered with a brew unit, 2 serving stations and filter holder.

**Coffee Queen AB is certified ISO 9001 and 14001 and therefore a minimal stress of the enviroment.**

**3. Function description**

Coffee brewer with automatic water supply.  
It is also equipped with a separate outlet for hot water.  
Brewing takes place in a removable serving station.  
Brewing is carried out in paper filters.

**Brew time = 5 - 6 min.**

**4. Start up**

Turn on the main switch (A).

The machine will now fill and start heating water.



**Warning!**

The machine must be connected correctly for your safety.  
**Read the manual before using the machine.**

## 5. Overview operating buttons.

Cater.



### 1/1 Brewing

Full brew = 2,5 litre

### 1/2 Brewing

Half brew = 1,25 litre

## 6. Indications when brewing.

Cater.



A

While machine is brewing

**Full brew**

**Display shows: see A**



B

While machine is brewing

**Half brew**

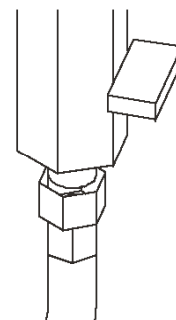
**Display shows: see B**

- 7.1. Place the brewer unit on a flat, level and waterproof surface.



- 7.2. Connect to cold water feed with connection tube supplied. Connection to a closable valve is recommended.  
**Water pressure shall be 14,5 - 72,5 PSI (1 - 5 bar) for a correct operation**

Water supply to the machine is the customer's responsibility according to instruction and advice from the supplier.  
**In areas with high level lime problem, a descaling filter should be mounted.**



**7.3. Electrical connection;**

The brewer is not reconnectable and may only be installed to the electric supply network with a voltage that is stated on the brewer and shall be carried out by an Authorized Electrician.

Recommended: Install a line circuit breaker and a earth fault breaker to the machine.

**CAUTION!** Connection to a separate 3 phase only

- Brewer should be connected to 400V with Zero and earth.
- Use 10 Amp fuses.

**IMPORTANT!** Electrical installations must be done of an certificated electrician.  
**400V 2N/ 4400 W**

**8.1. Starting up machine.**

Turn on the switch **A**.  
The machine starts filling water .

**8.2. Machine starts heating water.**

While machine is heating the water, display is blinking.

When water has reached the right temperature.  
Display will light up.

**Machine is now ready to use.**

**8.3. Place a filter in the filter holder.**

Place a filter in the filter holder.



Always use Coffee Queen's recommended coffee filter

Filter type **110mm filter**    **Article no. 110110**

**8.4. Brewing: Add coffee.**

**Add coffee 115 - 135 gram**, restaurant / catering grounded coffee).  
This is recommended for full brewing.

**Make sure that the coffee is evenly spread.**

**8.5. Place filter holder and serving station.**

1. Place the filter holder. (**A**).
2. Loosen upper lid **B** on the serving station and then place the serving station **C**.







**1/1**  
Full brew 2,5 litre

**1/2**  
Half brew 1,25 litre

**PAUSE / STOP**

### 8.6. START BREWING.

1. Push button 1/1 for 2,5 litre.



2. When "Brewing" is ready. The "Brewing" indicator lamp will lit.

### 3. STOP / PAUSE button

- Press button once for stand by.
- Press button twice to stop brewing.

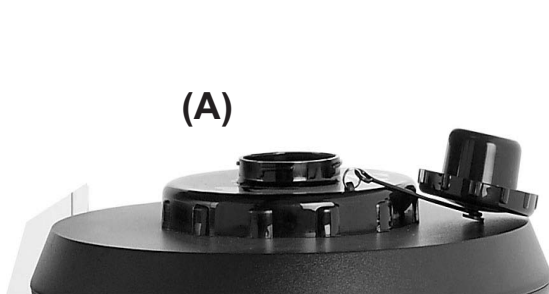
To complete brewing, press ½ alt. 1/1.

### TAPING HOT WATER

Recommended:  
Not taping hot water while  
machine is brewing.



- 8.7. To keep temperature and aroma.**  
Put the lid **(A)** back on the serving station immediately after the brewing.



- 8.8.** Empty the filter holder from filter and coffee grounds and clean the filter holder.

**Machine is now ready for the next brew.**

**Tips!**

Preheating of serving stations.  
Fill the serving station with hot tap water one hour before brewing.  
Pour out water.

**Some tips for best coffee quality**

1. Do not change the recommended portion of coffee.
2. Do not mix freshly brewed coffee with old coffee.
3. Always rinse the serving station before next brew.



### EACH DAY

#### NOTE!

**Before each brewing.**

Rinse the serving station with fresh tap water.

**Each day.**

Rinse serving station and filtre holder with hot water.

**Outside cleaning use a soft rag with liquid cleaning agent to prevent scratches.**

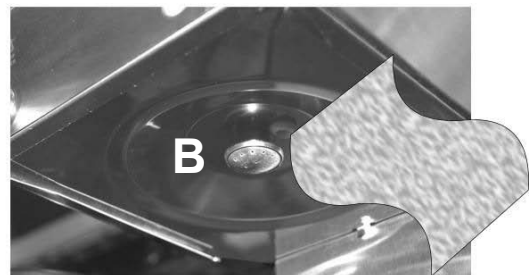
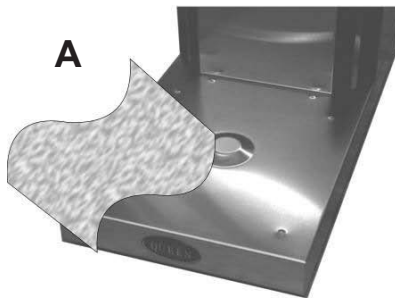


**Each day.**

Clean the bottom plate (A).

Clean the spray nozzle (B) and the surrounding area.

**Clean and dry this surfaces!**

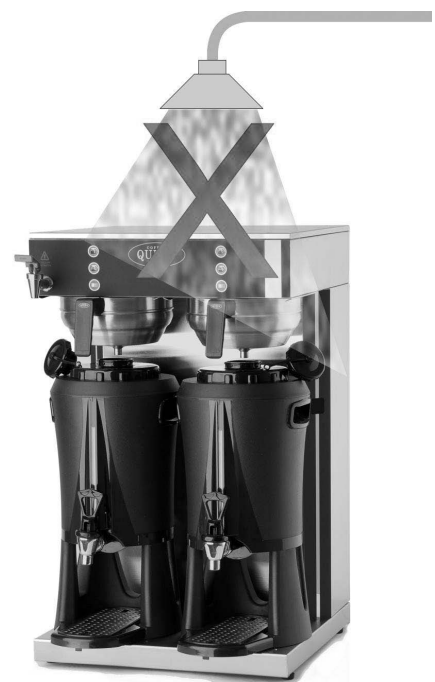


**When needed;**

Clean the spray nozzles hole. If necessary loosen spray nozzle and clean/de-scaling

#### CAUTION!

The machine should not be submerged in water or been washed in a dishwasher



**EACH WEEK.****Cleaning serving station**

Dismount the level tube and clean it every week with the enclosed brush.

Turn off the bigger lid, and clean the mixer tube.

**CLEANING OF SERVING STATION 2,5 LITRE.**

Fill the serving station. ( Full brewing without coffee and filter ).

Put 1 tablespoon with cleaning powder in the serving station and wait at least 15 minutes.

Tap off 2/3 of the cleaning solution.

Clean the serving station with the following cleaning brush.

**IMPORTANT!** Rinse the serving station on the inside several times with fresh tap water.

**Options: Cleaning parts**

Cleaning powder can be ordered from your retail dealer.

Cleaning brush

Cleaning brush, level tube, mixer tube

**Article no. 1104162**

**Article no. 1104231**

**Article no. 1103360**

**NOTE!****Outwardly Cleaning of machine**

Use a soft rag with liquid cleaning agent to prevent scratches.

**10. Important!****Cater.****Important.**

Do not make any alterations to the machine. Such measures may cause personal injury and the machine to fail.

The machine should stand on a flat surface so that it will function properly.

The machine should be placed on a water-proof surface so that any leakage is easily noticeable.

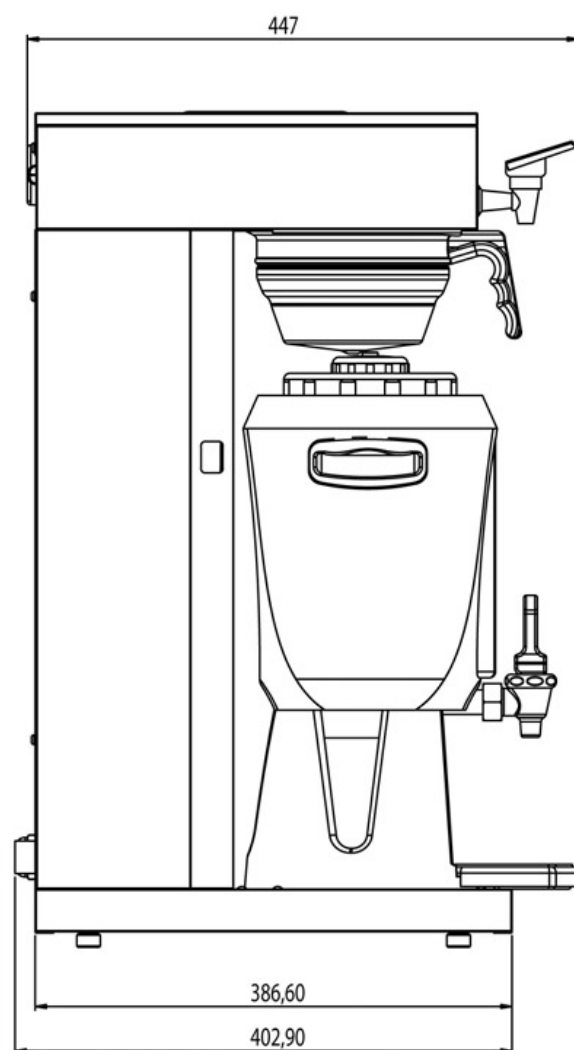
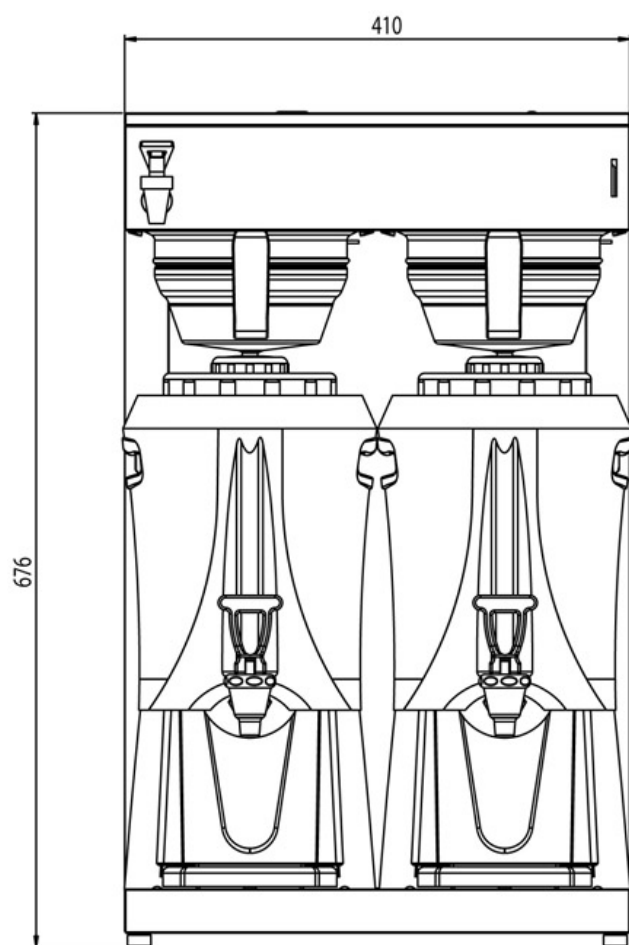
Make sure there is no bendage on the connection tube when machine is pushed into its place.

The tube connections should be regularly checked. Make sure that no leakage has occurred in connection with installation.

Do not leave the machine unattended while using. Close water connection when not using machine.

The machine must be disconnected from electrical supply before any maintenance.

**All maintenance and installations must be done by authorized personel.**



**ADJUSTING OF WATER TEMP.**

1. Press buttons full brew and half brew at the same time for 5 seconds. Buzzer beeps once.

Display shows: actual setting.

2. Adjust with the buttons;  
full brew = (increase water temp.)  
and  
half brew = (decrease water temp.)

3. **Confirm the new settings**  
by pressing button Stop/Pause.

70°C = min. temperature.

96°C = max. temperature.

**ADJUSTING OF WATER QUANTITY.****Adjust****Signal**

Off	6
25%	5
20%	4
15%	3
10%	2
5%	1
0%	0
-5%	-1
-10%	-2
-15%	-3
-20%	-4
-25%	-5

1. **Press buttons** full brew.  
and Stop/Pause at the same time for 5  
seconds until you hear 3 beeps.

**Display shows:** present setting.

2. **Adjust with the buttons;**  
**full brew** = (increase)  
and  
**half brew** = (decrease)

3. **Confirm the new settings** by pressing  
button Stop/Pause.



**This is to improve the water flow into filter holder.**

The flow of PDS valve is set to 0.95 litre /minute. Depending on the coarseness and amount of coffee that's used when brewing, the flow might need adjustments to prevent overflow in the filter holder.

#### **Adjusting quantity of water**

1. Check the water flow.  
This should be 0,95L/minute.  
Adjust PDS valve if necessary. See fig.1.

**Shall been done by an authorized installation engineer.**





Error message: Display shows: E1, E2, E3, E4.

#### LEVEL CONTROL

<b>Display shows: E1 =</b>	Level sensors short electrode is earthed, (GND) but not level sensors long electrode.	Clean level sensor. Change level sensor. Cables wrongly coupled.
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<b>Display shows: E4 =</b>	Filling time too long. Low pressure on water. Water tap not open.	Restart machine.
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#### TEMPERATURE CONTROL

<b>Display shows: E2 =</b>	Temp. sensor out of range Temp. sensor failure. Cable is loose.	5°C - 105°C. Change temp. sensor. Connect cable.
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<b>Display shows: E3 =</b>	Heating time too long.  Solid state defect. Element defect.  High limit control defect.	Restart machine.  Change solid state. Change heating element.
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**IMPORTANT!**

All maintenance and installations must be done of an authorized technician.

**Facts:**

Height	676 mm
Width	410 mm
Depth	420 mm
Weight	-
Tank volume	2x 5 litre
Electricity	400 V 2N / 4400 W
Water connection	½" outside thread

## Capacity:

6 minutes to brew 17 cups

Hot water 2x20 L / timme

## Contemplated use and warnings

Coffee brewer is an appliance for delivering hot water and preparation of coffee.

Its long lasting, non-toxic components are easily accessible for proper cleaning and maintenance.

**The user must be an adult.**

**The appliance must not be used by children or unsuitable people.**

**The user must comply with the safety regulations in force in the country of installation**, as well as with the rules dictated by common sense, and ensure that routine maintenance is carried out regularly and correctly. The installer, the user and the maintenance technician must inform the manufacturer of possible faults or wear which could affect the system's original safety.

The installer must check that the environmental conditions are suitable, so as to guarantee safety and hygiene for the operators and users. The various manufacturers are responsible for the commercial components fitted to the appliance; the customer is responsible for the people authorized to use the machine. (Do not expose the machine to the weather (sun, rain, etc. ).

Long appliance stoppages at temperatures as below 0°C (zero degrees celsius) can cause damage or breakage to the water tank ; thus total emptying is recommended.

**"If the Power cord is damaged**, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard" (see servicemanual.)

All electrical installations must be done by a qualified electrician and within safety regulations that applies for each country where the appliance are installed.

**The manual** is dedicated the user and/or an authorized personel. It will give you information how to use the appliance in a correctly way, desirable maintenance and a good safety and security for the user. The manufacturer is not responsible for personnel damage or environment damage, caused by the appliance, if it has been used in a way, which is different from what prescribes in these instructions.

**This manual must always be available to the user and/or maintenance technician**, who must be informed of the correct use of the appliance and of possible hidden risks. It must be kept in a dry, clean place.

**The information given in this manual does not replace** the safety instructions and technical data for installation and operating directly affixed to the machine and packaging.

This manual is to be considered as part of the appliance and must be kept for future reference until same is dismantled.

**Should you lose it or require further information**, contact your area agent or the manufacturer. This manual reflects the state of the art at the current time and cannot be considered inadequate merely because it is updated later on the basis of new developments.

The manufacturer also reserves the right to modify the manual without the duty of updating earlier issues, except in exceptional basis of new developments.

**If the appliance is used incorrectly or in ways, other than described in this manual**, it will render any guarantee or manufacturer's responsibility condition null and void; it should only be used by a responsible adult.

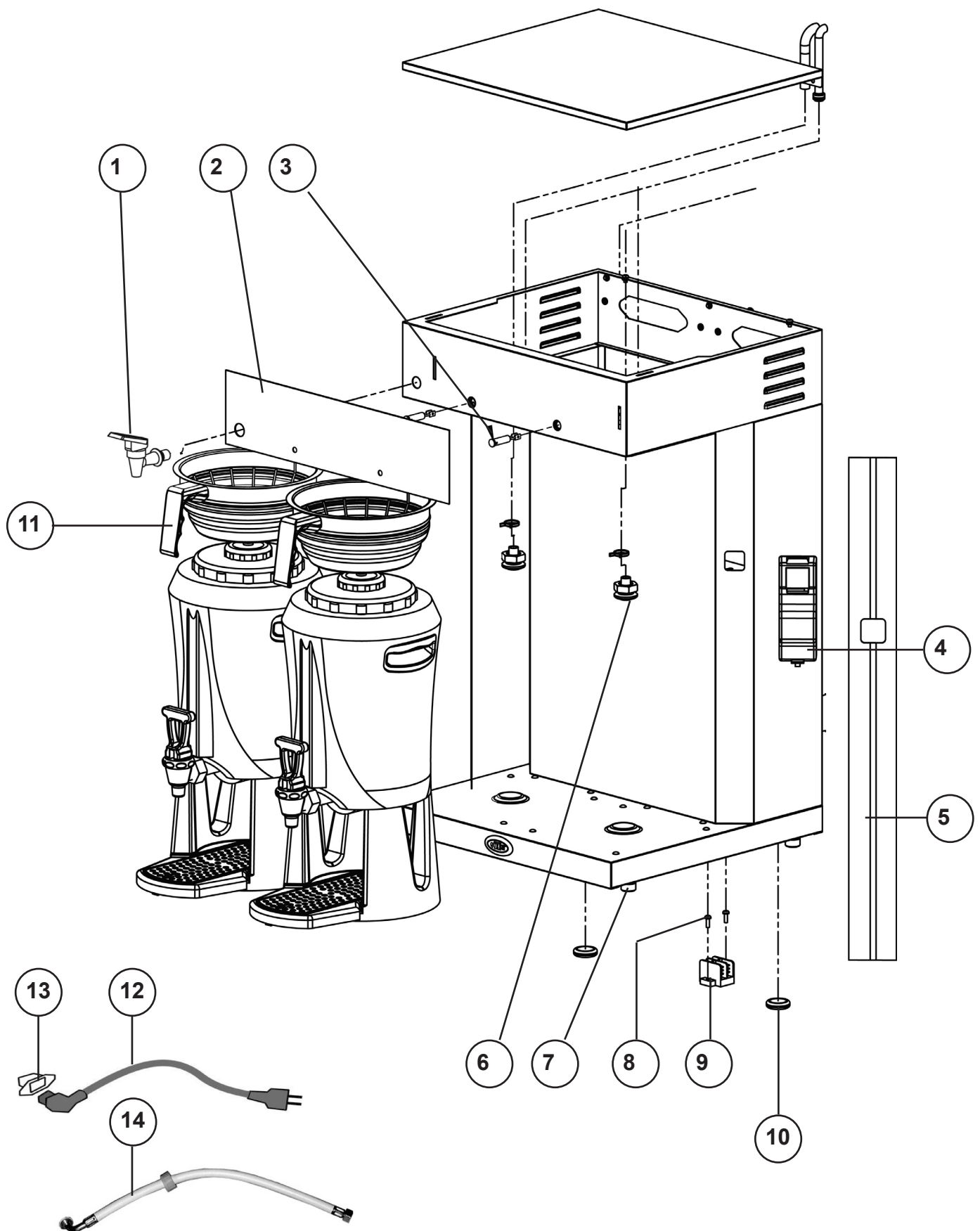
## 17. Spare parts list.

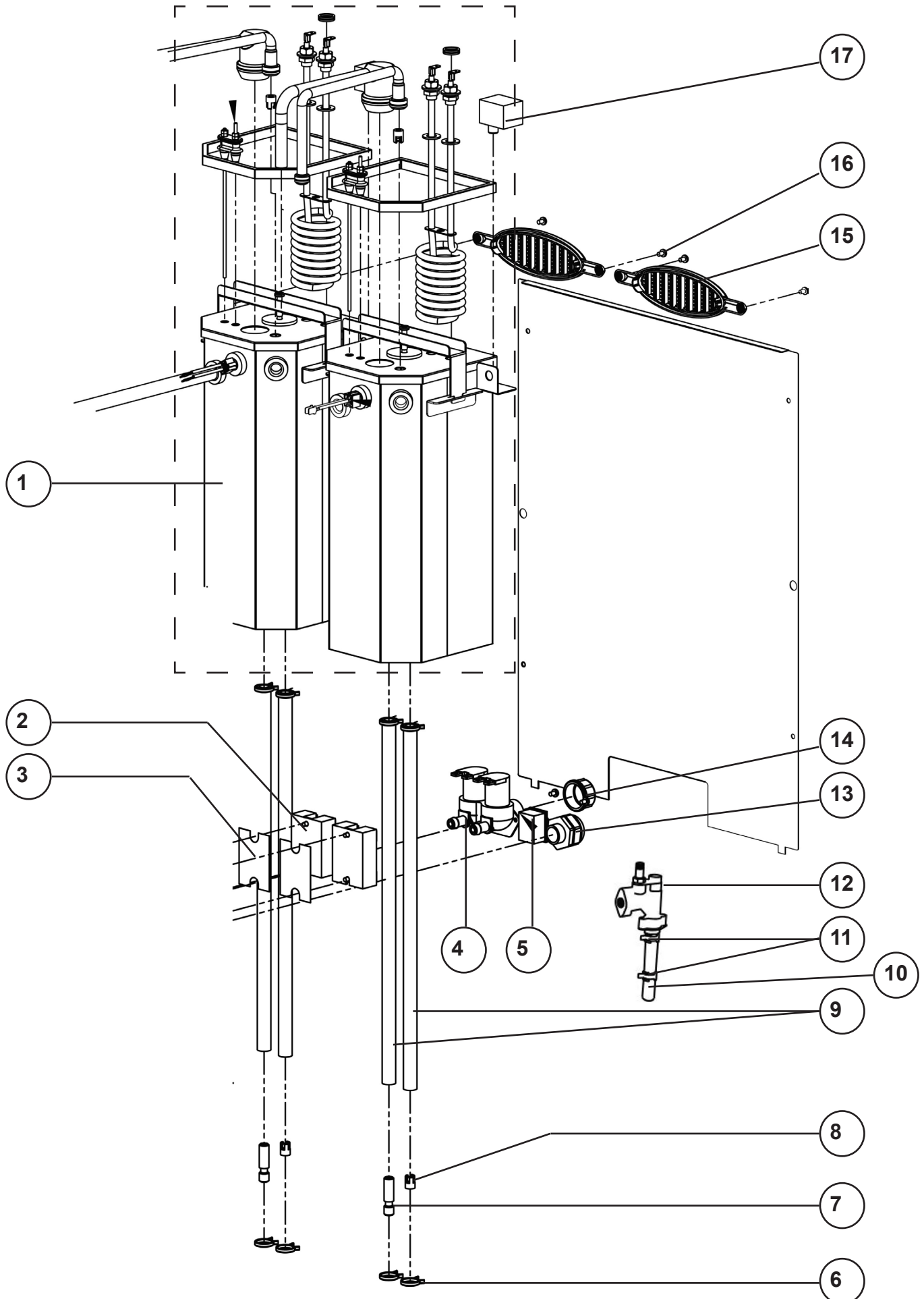
Cater

Pos. nr.	Art. no.	Description	Amount per unit
<b>Valid spare part list for cater page 22 Machine 1</b>			
1	1201924	FAUCET, CATER COPPER	1
2	1603864	Membrane switch double cater NA	1
3	1664002	Indicating lamp, 230v, red NA	2
4	1031646	Electronic box	2
5	1603865	Overlay Cater with hole NA	2
6	1031801	Spray Nozzle Tower ss304	2
7	120316	Adjustable foot	4
8	140225	PH P M4x12 ss304	2
9	160351-B	Connector PA80 FF	1
10	160536	Rubber trp 30,0 TRP	3
11	1102011	Brew basket110mm(stainless) ss304	2
12	160567	Main supply cable/Great Britain	1
13	160570	Inlet-plug and socket	1
14	150541	Inlet hose(water main) 3/4" x 1/2"	1
<b>Valid spare part list for cater page 23 Machine 2</b>			
1	1203531	Cater Tank sus304(with eleme sus316) sus304	2
2	1604203	Solid State NA	2
3	1206581	SEAL SOLID STATE NA	2
4	120621	Single Valve 1.8L Double DA	1
5	160802	Rocket Switch Double	1
6	140339	Clamp for hose 16.4mm Spring Steel	11
7	1403400	PP PLUG WHITE FOR DRAINAGE HOSE PP	2
8	1206123	Non Return Valve ABS	2
9	1505022	Silicon Hose Cold Long 50cm Silicon	4
10	1561009	Silicone tube braided	1
11	1364004	Clamp 16mm	2
12	160193	Regulator PDS	1
13	1605651	Restrainer PG PP	1
14	1403401	Inlet Valve Plug with silicon seal NA	1
15	120422	Air Inlet Plastic 1.8L PC	2
16	140204	Screw M4*6 PH A2 Recessed Pan Stainless Steel304	12
17	220221	High Limit switch short with connect NA	2
<b>Valid spare part list for cater page 24 Tank</b>			
1	1206505	GASKET FOR HIGH LIMIT FIBER	4
2	1031506	Steam hose, cater Steam Resistant Silicon	2
3	1031504	Outlet tube, CATER Steam resistant silicone	2
4	1205303	Sensor HVA tall (160mm) 2333	2
5	1205305	Sensor Pin 47mm Stainless Steel 316	2
6	1401101	M3 Nut Stainless Steel	8
7	1605362	Double Seal Level Sensor Steam resistant silicon	2
8	1206504	GASKET HVA ELEMENT FIBER MATERIAL	4
9	1206123	Non Return Valve ABS	2
10	1601311	Element 2200W / 230V HVA SUS 316	1
11	160538-03	Plug for water outlet Silicon	3
12	711000	NTC termistor kompl.	2
13	1605361	Seal for NTC Silicon	2
14	1031505	Hot water tube, Cater Steam resistant Silicone	1
-	160970	SITCK CQ 3D 50*25	1
-	1606790	harness cater	2
-	1605403	Flat cable EXT 5-cable	1
-	1206587	Tank Gasket, Cater steam resistant silicone	2

<b>17. Spare parts list.</b>	<b>Serveringsstation</b>	<b>2,5 litre</b>	<b>Cater</b>
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Pos. nr.	Art. no.	Description	Amount per unit
<b>Valid spare part list for servingstation page 25</b>			
1.	1103351	Lid	1
2.	1103452	Brew-Thru Lid SS Tube	1
3.	1103453	Main housing	1
4.	1103455	Lower Housing	1
5.	1103456	Outlet Tube Jacket	1
6.	1103457	Stand	1
7.	1103458	Drip Tray	1
8.	1103459	Glass Tube	1
9.	1103360	Brush, glass tube	1
10.	1103461	Water Indicator Lens	1
11.	1103462	Outlet Tube	1
12.	1103363	Faucet complete	1
13	1103371	Decor lid 2,5 litre	1
14	1103364	Feet, (rubber)	5
15	1103303	Serving station complete	1
16	1103366	Outlet connector	1

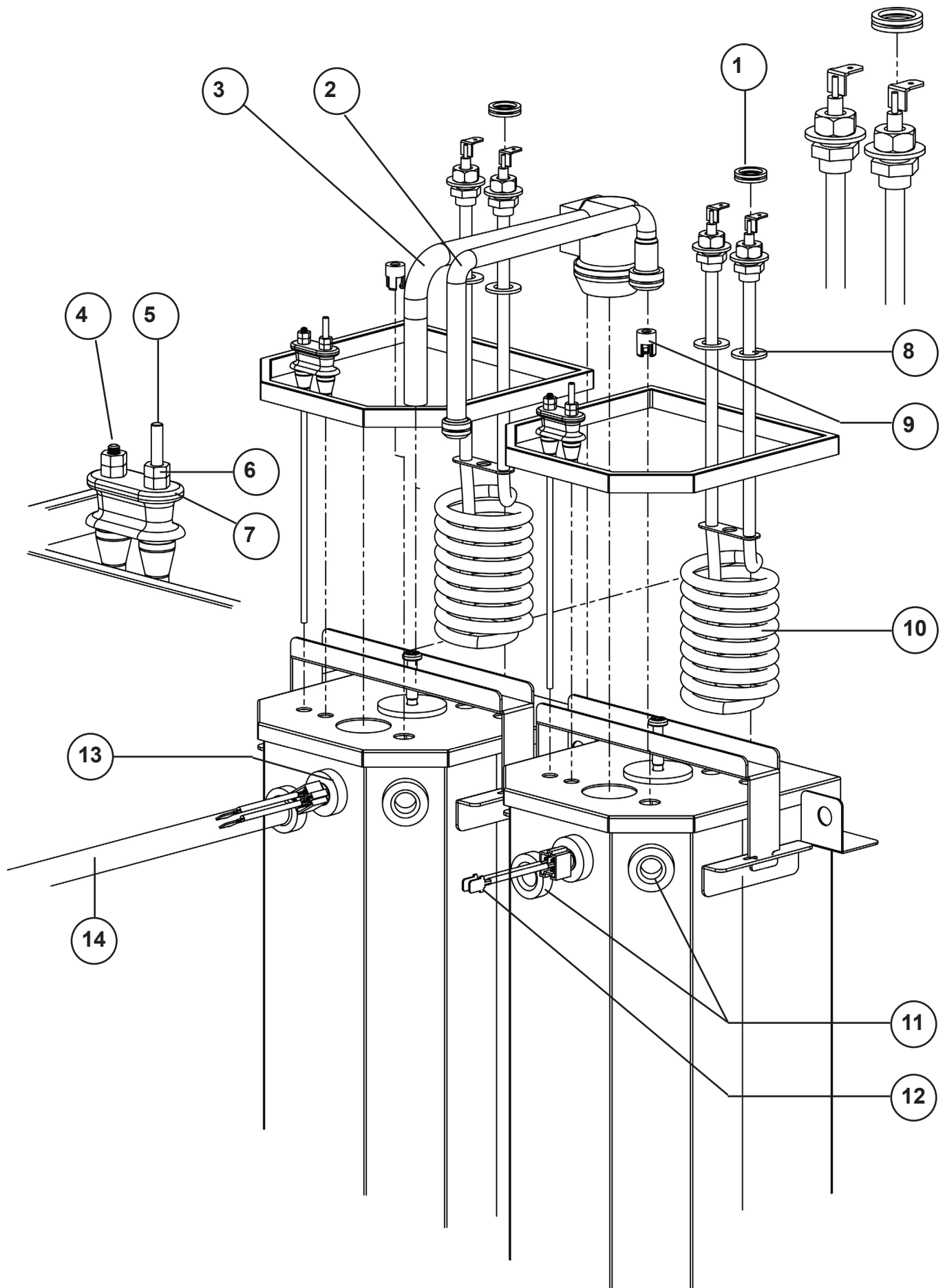




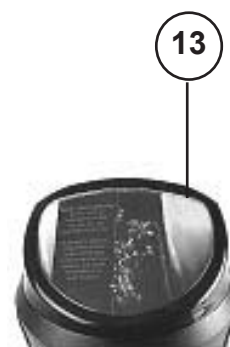
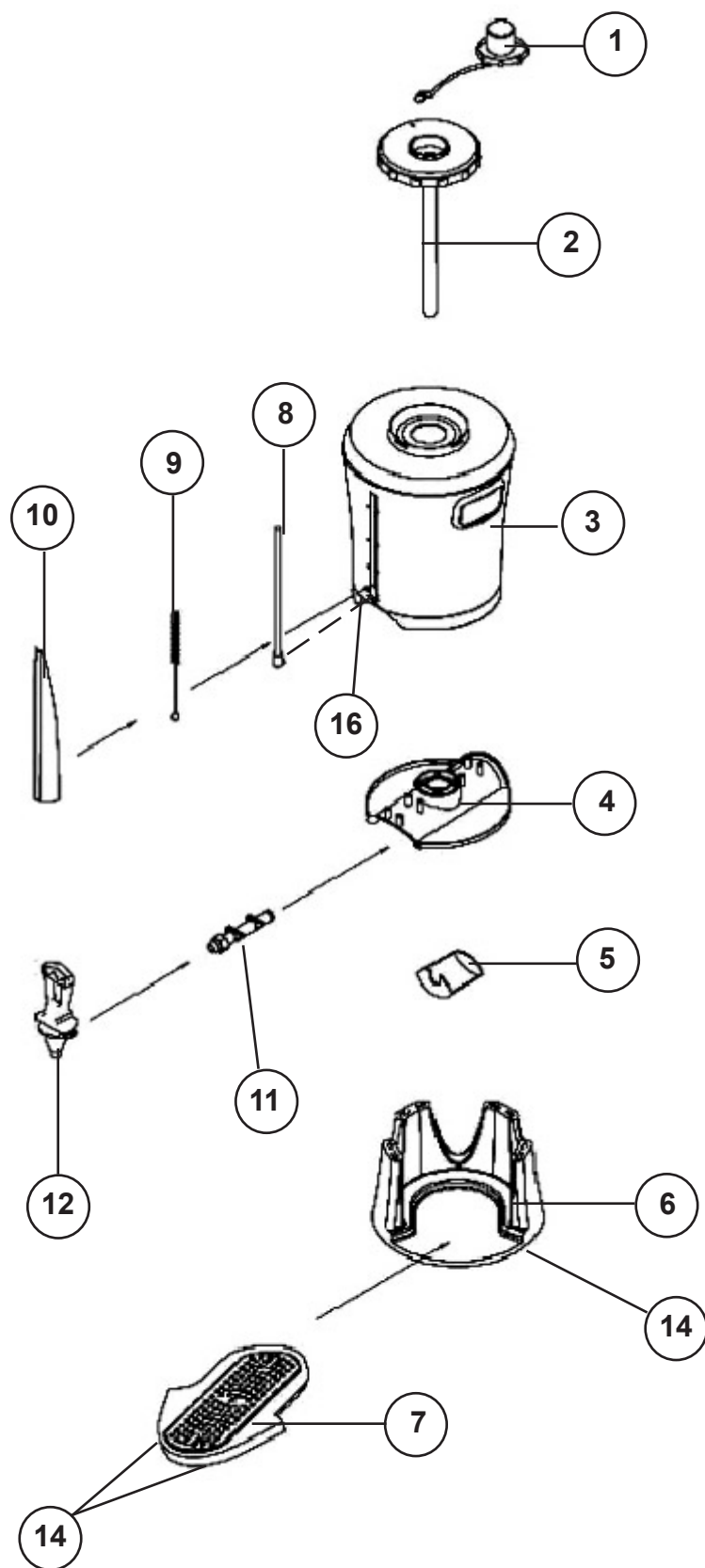
## 18. Exploded view.

Tank

Cater







# Cater



**For Service  
Please contact**

Your retail dealer

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